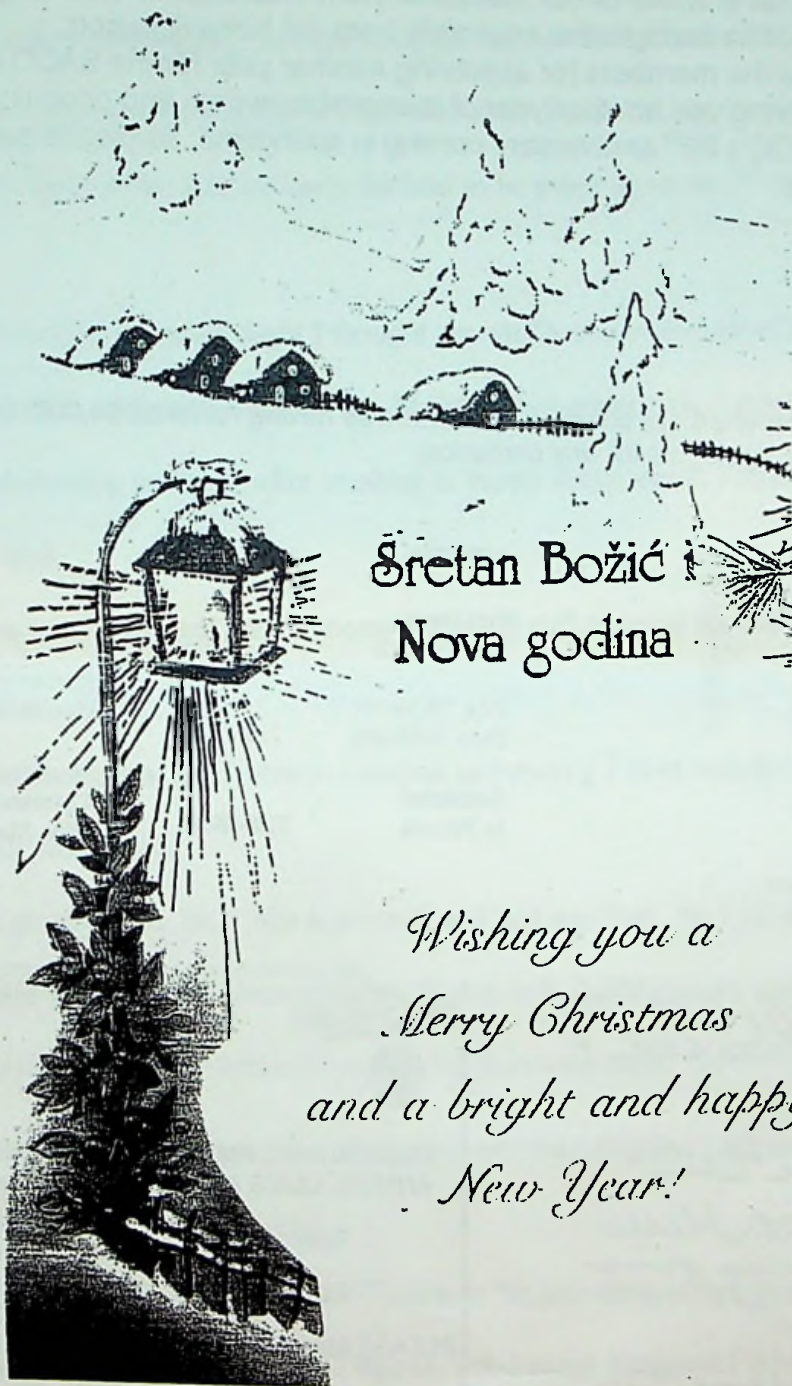


the **KALIFORNSKI** **ADRIATIC HERITAGE**



Šretan Božić i
Nova godina

*Wishing you a
Merry Christmas
and a bright and happy
New Year!*

NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION, INC.

P.O. Box 226, Watsonville, California 95077

(A NON-PROFIT, NON-RELIGIOUS, & NON-POLITICAL ORGANIZATION)

December 2003

EDITORS: Dale Skillicorn and Janet (Pelich) Justus-Skillicorn
729 Palm Avenue, Watsonville, CA 95076

(831) 722-0580

President's Message

What a great time we had at our Christmas feast held on December 7th. The food was fantastic, thanks to Pete Kovacich and crew, who went all out to give us a special treat. The bakalar was a surprise, and I have to tell you, it was my all time favorite. His cooking will always be remembered by SACO. The music by Julio Morgani added to the festive atmosphere.

I hope the talk by Tom Ninkovich of the Croatian Immigration History Project sparked some interest in a few of our members. He is interested in obtaining information and pictures of Croatian immigrants, especially from the Konavli region.

Thank you to the members for approving another year for the SACO officers. We will do our best to bring you another year of memorable events and good times. We are starting to plan SACO's 25th anniversary coming in springtime, so please contact us if you have any ideas.

Thank you,
Steve Belick

Correction

In the last issue we reported our scholarship winners as having recieved \$4,000; the correct figure was \$400. We apologize for any confusion.

*Dear SACO
Members*



... and best wishes
for the New Year.

*Wishing all of you the
very best of health +
happiness!*

*Thank you for the
thoughtful Pet Skel
card - it's doing fine*

*Love
Pat Salano*

Welcome New Members
Andrew & Geneva Radonich
Aptos

OFFICERS

President:		
Steve Belick	662-3859	
Vice President:		Recording Secretary:
Dale Skillicorn	722-0580	Geri Heebner 728-2666
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REMINDER:

YOUR SLAVIC AMERICAN CULTURAL ORGANIZATION
ANNUAL DUES ARE NOW DUE (Jan., 2004)

Single \$12.00 _____

Family \$18.00 _____

PLEASE MAKE CHECK PAYABLE TO SACO AND MAIL TO:
SACO
P.O. BOX 226
WATSONVILLE, CA 95077

THANK YOU!

Nina Matulich

If you want to avoid illness during an autumn stay in Croatia, try timing your visit with relatives when no one is nursing a bad cold and running around with a handkerchief in one hand and chai in the other like my rodjak, Dane, was while I was there. Also helpful would be researching the heat situation at your hotel ahead of time for the days you plan to stay. In my case, my two day stay at the Palace in late October was neatly in time for the Bura winds and too early for heat to be piped up to my 5th floor, sea-view room.

During my first shivering night I thought repeatedly about the pair of flannel pajamas I had neglected to pack even though Nina Matulich had warned me I would need them. Early the following morning, after washing in barely warm water, I showed up at the reception desk.

"Is there heat? Any heat for the rooms?" I asked still carrying the evening chill in my bones. The receptionist looked at me with the slightly amused, tolerant expression common of Europeans and I always interpret as meaning I have said something ridiculously out of line.

"At the present time, No." She answered, and that was that. So I did what I considered the next best thing and asked for an extra blanket to be sent up to my room. The blanket helped, as the Bura wind continued to rage the following night, but it was already too late to avoid illness. My throat was raw and raspy, eyes watering and I felt chilled and feverish simultaneously. I was sick.

One of the reasons I had traveled to Croatia so far into autumn was in hopes of experiencing the Bura wind, which is legend. Yet, I never imagined I'd be experiencing it in an unheated room while fighting off flu. Twice during the night I awoke to take vitamins and gargle hoping somehow in the morning it would all be better.

There is much talk of wind in Croatia and among Croatians. As windy as my hometown of Chicago could be, my Grandmother, Mary, would talk of the jak vjetar of

Croatia and wrap her dark sweater closer around her shoulders as if to demonstrate the chill it would bring. SAGO members talked of Bura also. Nina Matulich told of the fierce North Bura wind that could rage for a week or more. Geri Heebner once asked her father about the Bura and he told her it was impossible to describe. When she pressed him, he used words like gale in its description. It is said the Bura wind is "born in Senj, married in Rijeka and dies in Trieste." It is a cold north-easterly wind that blows across the central European plain and gets bottled up behind the Adriatic mountains. People say you can tell the Bura is coming when a streak of white cloud forms atop the Velebit, the coastal mountain ridge. At its strongest the Bura can overturn cars and capsize boats.

What I went through that second night as I hacked and sneezed was a savage-fierce wind, unlike any other I had ever experienced. The mild temperature turned chill with barely time to don the sweater I had remembered to pack. Wind swept the shore in intermittent bursts from the north, the intervals between were strangely calm. The normally placid sea tossed with Bura, spilling over Riva walkways, pushing the chop rapidly toward Split. The sound, a haunting wail, like a tortured spirit revisiting sites of its angst. Imagine high velocity winds being channeled through a long length of culvert pipe, that's what a Bura night sounds like.

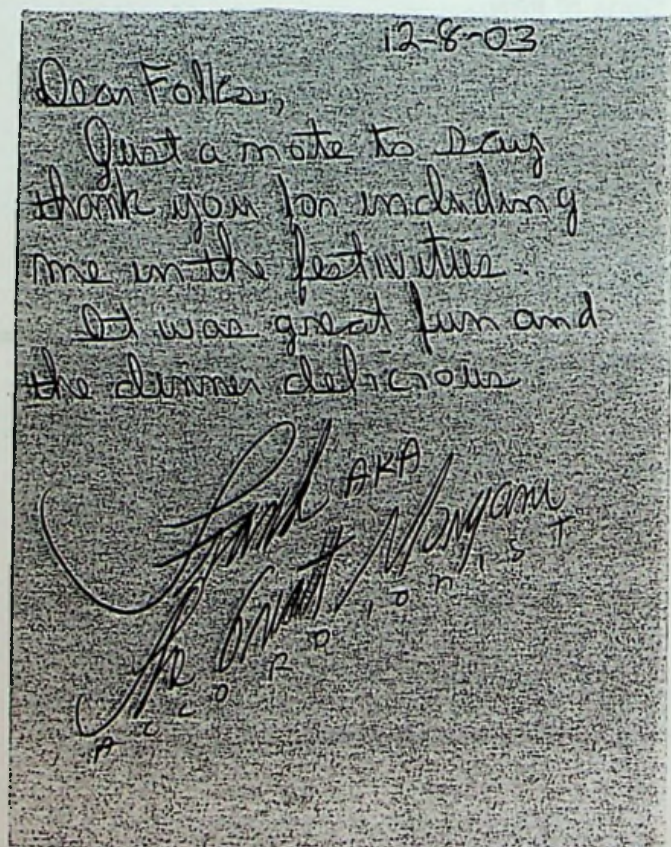
Every time there was a lull I'd hope it would be over, but it would start up again, those bursts of wild wind, as if the biggest, baddest wolf was out there trying to blow down the hotel itself. It was not a rhythm that offered comfort to someone nursing a raw throat and cold symptoms. I felt myself spontaneously bracing through the gale blasts and unable to relax during the calm intervals just knowing the pattern would repeat ad infinitum as it did throughout the night.

The following morning when I made my way down to the hotel dining room for the comfort of tea with lemon and honey, the receptionist advised me that the night wind had been only "mala Bura" a very insignificant Bura wind. It made me wonder just how much worse the big "velika" Bura could be, and I was glad I wouldn't be sticking around for it.

I have always felt that being a member of SACO is like having a large extended family both at home and in Croatia. If one is sick, it is better yet to discover a doctor in this family. When I visited the Matulich cousins in Split, Elizabeth, who is a doctor, told me to purchase a particular brand of lozenges at the pharmacy that would sooth my throat.

A few days later a woman named Dunja told me that the Bura is good for health, makes healthy and that Bura always brings sun. In my particular case, the Bura began a four day stretch of sickness which started to ebb with the lozenges Elizabeth recommended. My bout finally ended when the upstairs family at my next soba fed me mandarin oranges from their tree.

Just as Dunja had predicted, the sun finally made its appearance after all and temperatures rose mimicking spring, making the prior days and fierce nights seem like only a bad dream. I sat there on the Riva peeling mandarins that sunny day, my back against the warm sea-wall, the sun toasting me brown, the sparkling Adriatic drifting lazily toward shore.



*Stetan Božić i Nova godina
Merry Christmas and
a happy New Year
Frohe Weihnachten und
ein Glückliches Neues Jahr
Joyeux Noël et bonne Année
Buon Natale e Anno Nuovo*

THE SLAVS: A CULTURAL
AND HISTORICAL SURVEY OF
THE SLAVONIC PEOPLES by
Roger Portal covers a thousand
eventful and often tragic years of
what the author calls
"geographical coneries" with
agrarian similarities, rather than
a unitary civilization in any
sense, and examines the origins
of the three main Slavic groups,
Eastern Slavs, Poles and
Southern Slavs.

It was so nice to see everyone at the Christmas Dinner held Sunday, December 7th, 2003. Such a large turnout! It was a very festive party for everyone. Thank you to all who contributed to the Raffle and the dessert table.

Desserts

Adeline Bettincourt
Alice Bankhead
Audrey Mekis
Christina Justus
Ethlyn Miller
Gig Franusich
Helen Ukestad
Jacqueline Zadravec
Janice Shaffer
Jo Puhera

Karen Belick
Madeline Fiorilla
Mary Anne Rider
Mary Lipanovich
Mary Siefke
Nada Misunas
Nina Matulich
Pauline Herber
Slavica Zalac

Prizes

Adeline Bettincourt
Angie Atkins
Ann Backovich
Ann Soldo
Antoinette Lukrich
Arlene Matiasovich
Christina Justus
Edie Stene
Geo. Rider
Geri Heebner
Geri Hrepich
Gladys Rodriguez
Helen Ukestad
Isabelle Secondo
Jacqueline Zadravec
Janet Skillicorn

Jim Dutra
Jimmie Franich
John Vodanovich
Margie Secondo
Mary Ann Gurovich
Nina Matulich
Pauline Herber
Polly Patrone
SACO
Sons of Italy
Spomenka Zaninovich
Steve Belick
Steve Zupan
Thelm Dorey
Tony Hrepich
Tony Lapanovich

Hvala Puno ~ Thank you very much
Season's Greetings
Nina Matulich



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Monday - Friday 9 a.m. - 5 p.m.
Saturday 10 a.m. - 3 p.m.

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Watsonville, CA 95076
728-7766

Prijevod, pisanje i ovjere dokumenta, garancije, itd.

Holiday Recipes

Krustule

2 eggs

¼c sugar

2½ tablespoons brandy

2½ tablespoons melted butter

¼ teaspoon salt

½ teaspoon lemon peel

In a large bowl, beat eggs and sugar until a lemon color. Mix in by hand brandy & melted butter, salt, and lemon peel.

Gradually stir in 1½ cups flour. Turn dough out onto a flour-coated board. Knead dough until it forms a smooth ball. Wrap in foil and let rest 30 minutes.

Working with 1/3 of the dough at a time, roll on well-floured board to a paper-thin sheet.

With a pastry wheel or knife, cut dough into 1 x 6-inch strips; tie strips into loose knots.

In a deep skillet, heat one inch of salad oil to 360° on a deep-fat frying thermometer. Add several of the 'bow-knots' and fry, turning once, until golden brown. Drain on paper towels.

When cool, sprinkle with powdered sugar.

Persurate

1 cup flour

1/3 cup sugar

1 level tablespoon baking powder

Pinch of salt

3 tablespoons ground walnuts

3 tablespoons chopped apple (no peeling)

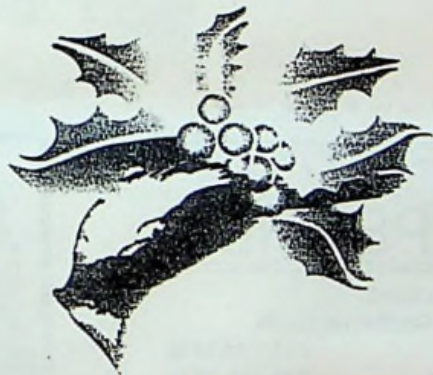
1 level tablespoon orange peel

¼ cup seedless raisins

¼ teaspoon each of: cinnamon, nutmeg & allspice

1 tablespoons brandy

1 tablespoon whiskey



Mix all by hand and add enough warm water to blend for a consistency to fry. Mix well. Drop by teaspoons-full in hot deep oil. Turn each while frying. Remove when brown. Cool well and sprinkle lightly with sugar.

Submitted by Nina Matulich from her cousin Lucy Borovich of Hollister

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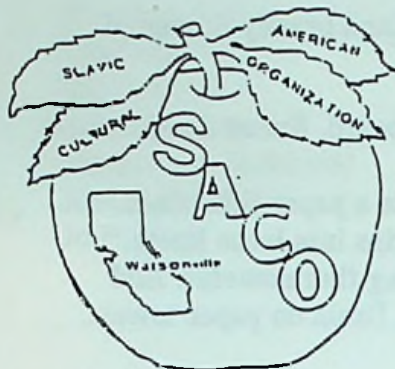
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2 loaves \$39.95

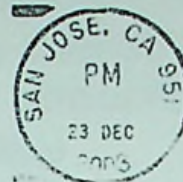
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THE SLAVIC-AMERICAN
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Ann Backovich
21 Jefferson Street
Watsonville, CA 95076



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